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INFORMATION DISCLOSURE STATEMENT BY APPLICANT (use as many sheets as necessary)					Application Number	10/578,215		
					Filing or 371 (c) Date	June 11, 2007		
					First Named Inventor	Scully		
					Group Art Unit	1761		
					Examiner Name	Not Yet Assigned		
					Attorney Docket Number	28616-003 NATL		
U.S. PATENT DOCUMENTS								
Exam Initials	Cite No.	U.S. Patent Document No.	Issue Date	Name of Patentee(s) or Applicant(s)	Class	Sub Class	Filing Date If Appropriate	
U.S. PUBLISHED APPLICATION DOCUMENTS								
Exam Initials	Cite No.	U.S. Published Application No.	Published Date	Name of Patentee(s) or Applicant(s)	Class	Sub Class	Filing Date If Appropriate	
*A4		US 2002/0076347 A1	06/20/02	Maerz	422	1		
FOREIGN PATENT DOCUMENTS								
Exam Initials	Cite No.	Foreign Patent Document Office Number	Name of Patentee(s) or Applicant(s)		Date of Publication	Translation Yes No		
OTHER PRIOR ART – NON PATENT LITERATURE DOCUMENTS								
Exam Initials	Cite No.	Name of Author, Title (when appropriate), Publication, Volume, Page(s), Date, Etc.						
	C13	Carlez et al., "Changes in colour and myoglobin of minced beef meat due to high pressure processing", <i>Lebensmittel-Wissenschaft und Technologie</i> , 28(5):528-538 (1995)						
	C14	Cheftel, J-C, "Hautes Pressions, Inactivation Microbienne et Conservation des Aliments -- High Pressure, Microbial Inactivation and Food Preservation", Comptes Rendus De L'Academie D'Agriculture De France, <i>Academie D'Agriculture de France</i> , 81(1):13-38 (1995)						
	C15	Delfini et al., "Microbiological stabilization of grape musts and wines by hydrostatic pressures", <i>J. Wine Res.</i> , 6(2):143-151 (1995)						
	C16	Shearer et al., "Bacterial spore inhibition and inactivation in foods by pressure, chemical preservatives, and mild heat", <i>J. Food Protection</i> , 63(11):1503-1510 (2000)						

* By the waiver of 37 CFR 1.98(a)(2)(i) a copy of the U.S. Published Application A4 is not submitted.

Examiner Signature	/Preston Smith/	Date Considered	04/16/2009
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EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.

ALL REFERENCES CONSIDERED EXCEPT WHERE LINED THROUGH. /P.S./
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